

ENGLISH  
JOHN&WOO AMAGER

BRUNCH

SERVED UNTIL 14.00

JOHN'S BRUNCH PLATE 189,-

*Egg Benedict / Veggie Benedict  
Creamy mushroom toast with danish parmesan  
Avocado mash with smoked paprika and tomato  
Chicken nugget with chili mayo  
Fruit and homemade bread*

WOO'S BRUNCH PLATE 179,-

*Egg Benedict / Veggie Benedict,  
Avocado mash with smoked paprika and tomato  
Baked brie de meaux on toast with blackberry marmelade  
Pumpkin/piment soup with creme fraiche  
Fruit and homemade bread*

SIDES

**Scrambled eggs with bacon and tomato 55,-**

*Served with bread and butter*

**Tomato salad 55,-**

*with lemon oil, olives and fresh mozzarella*

**Grilled Padrons 55,-**

*With danish parmesan*

**Hummus 39,-**

*With olive oil*

**Truffle fries 55,-**

*With truffle mayo*

**Parmesan fries 55,-**

*With chili mayo*

SWEET & CHEESE

**Today's sweet**

*Ask the waiter for option and price*

**Cremé Brulée french toast 55,-**

*With Banana mascarpone*

**Camembert Frites 55,-**

*With black current marmelade and toasted bread*

**Croissant 26,-**

**Petit Four**

1 pcs. 28,- / 3 pcs. 75,- 10 pcs. 225,-

- BRUNCH DRINKS -

**Mimosa 75,-**

**Bloody Mary 99,-**

**Orange juice 45,-/65,-**

**Apple juice 45,-/65,-**

**Red multi juice 45,-/65,-**

*Beetroot, apple, lemon, ginger*

LUNCH

SERVED FROM 11.30 - 16.00

OPEN SANDWICHES

1 pcs. 99,- 2 pcs. 189,- 3 pcs. 265,-

**Breaded Plaice**

*With remoulade, lemon and dill*

**Egg & Shrimps**

*With lemon mayo, lemon and dill*

**Avocado**

*With smiling egg and smoked paprika*

**Creamy chicken salad**

*With apple, bacon, and selleri*

**Potato**

*With mayo, 2 kinds of onion and chives*

LUNCH PLATE 265,-

**Marinated Herring**

*With egg and onion*

**Breaded Plaice**

*With remoulade, lemon and dill*

**Egg & Shrimps**

*With lemon mayo, lemon and dill*

**Creamy chicken salad**

*With apple, bacon, and selleri*

**Cheese and crackers**

*Served with bread and butter*

*Served gladly with an ice cold danish snaps*

*Ask the waiter for options and price*

THE CLASSISCS

**JOHN&WOO Burger\* 165,-**

*Cheese, bacon, chili mayo, pickled red onions, pickled cucumber, tomato and fries*

**Add on fried egg: +15,-**

**Veggie burger 165,-**

*Beetroot and mushroom beef, cheese, chili mayo, pickled red onions, pickled cucumber, tomato and fries*

**Add on fried egg: + 15,-**

**Pulled duck burger 185,-**

*BBQ duck confit with pear coleslaw, chilimayo and fries*

**Parisian Beef 159,-**

*Minched meat on toasted bread with yolk, beetroot, horseradish and pickles*

**Croque Madame 155,-**

*Luxury toast with gryère cheese, ham, truffle bechamel, fried egg and salad*

**Tatar Frites 159,-**

*Creamy beef tatar, truffle mayo, danish parmesan and fries with chili mayo*

**Caesar Salad 145,-**

*Chicken, croutons, caesar dressing, and bacon*

Kindly ask or inform the waiter for allergens

\*The food authority recommends the meat fried at a minimum of 75 degrees, but we always recommend the meat fried 'medium' at a temperature of 55-57 degrees unless other is noticed.

# ENGLISH JOHN&WOO AMAGER

THE KITCHEN ARE OPEN FROM 17.00 - 21.00

## 3-COURSE MENU: 375,-

THE EASY CHOISE - AT A SPECIAL GOOD PRICE!  
MIN. 2 PERSONS

CREAMY MUSHROOM TOAST  
MUSHROOM ALA CREME - TOASTED BREAD -  
PECORINO CHEESE - TARRAGON

VEAL ROAST FAMILY STYLE  
BERNAISE - SEASONAL VEGETABLES - POMMES RISSOLES

APPLE DESSERT  
CRUMBLE - WARM APLLE COMPOTE - VANILLA ICE - MERINGUE

PAIRED VINE MENU: + 250,-

## THE WHOLE PACKAGE

NEEDS TO BE ORDERED FROM THE WHOLE TABLE  
(KIDS EXCEPTED)

APERITIF  
SPUMANTE / ELDERFLOWER  
3-COURSE MENU  
THE EASY CHOISE!  
WINE MENU  
INCL. FILTERED WATER STILL/SPARKLING  
COFFEE/TEA  
INCL. 1 PETIT FOUR

PRICE PER PERSON 750,-

## SNACKS

IBERICO HAM 110,-

SERVED WITH OLIVE OIL AND BREAD

HUMMUS 39,-

SERVED WITH BREAD

SARDINES 75,-

SERVED WITH BREAD

## STARTERS

FRENCH ONION SOUP 110,-

GRUYÈR TOAST - PARSLEY

FRIED SCALLOPS 125,-

CAULIFLOWER PURÉ - BROWN BUTTER SAUCE -  
VESTERHAVSOST CHIPS

CREAMY BEEF TATAR 120,-

TRUFFLE MAYO - DANISH PARMESAN - FRESH HERBS

CREAMY MUSHROOM TOAST 110,-

MUSHROOM ALA CREME - TOASTED BREAD -  
PECORINO CHEESE - TARRAGON

ADD ON: FRESH TRUFFLE + 45,-

## MAIN COURSES

FISH OF THE WEEK

ASK THE WAITER FOR MENU AND PRICE

DISH OF THE WEEK

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VEAL ROAST FAMILY STYLE\*

MIN. 2 PERSONS

BERNAISE - SEASONAL VEGETABLES - POMMES RISSOLES

PRICE PER PERSON: 245,-

STEAK BERNAISE 295,-\*

BEEF-RIBEYE - BERNAISE - FRIES

CREAMY MUSHROOM PASTA 265,-

GRILLED VEAL - FRESH TRUFFLE - BAKED CHERRY TOMATOES

JOHN&WOO BURGER\* 165,-

CHEESE, BACON, CHILI MAYO, PICKLED RED ONIONS, PICKLED  
CUCUMBER, TOMATO AND FRIES

ADD ON BERNAISE: +15,-

VEGGIE BURGER 165,-

BEEETROOT AND MUSHROOM STEAK, CHEESE, CHILI MAYO,  
PICKLED RED ONIONS, PICKLED CUCUMBER, TOMATO AND  
FRIES

ADD ON BERNAISE: + 15,-

## DESSERTS

PROFITEROLES 99,-

VANILLA ICE - HOT CHOCOLATE SAUCE - ROASTED ALMONDS

APPLE DESSERT 99,-

CRUMBLE - WARM APLLE COMPOTE - VANILLA ICE - MERINGUE

CHEESE PLATE 120,-

VESTERHAVSOST - TOMME DE SAVOIE - BRIE DE MEAUX  
MARINATED APRICOT - CRACKERS

PETIT FOUR

1 PCS. 28,- / 3 PCS. 75,- / 10 PCS. 225,-

## - SIDES -

TOMATO SALAD 55,-

WITH FRESH MOZARELLA, OLIVES  
AND LEMON OIL

GRILLED PADRONS 55,-

WITH DANISH PARMESAN

TRUFFLE FRIES 55,-

WITH TRUFFLE MAYO

PARMESAN FRIES 55,-

WITH CHILI MAYO

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